

3D Printed Food

3D printing food is very similar to printing filament with a regular 3D printer. This first came up in 2015 with pizza vending machines, but printers today are much more advanced and starting to slowly arise in restaurants. Some think they will soon become a household item.



Pros

- personalized meals
- unconventional food consumption
- easily reproducible



Cons

- very slow which makes it not scalable
- high cost between materials and training required

Fun Facts

Pancake Bot is the only printer that cooks the food it extrudes

Food Ink in London only serves 3D printed food

Nasa has started to invest in 3D printed food because of its potential in space

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